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Binker

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(54) **COFFEE FOAMING SWEETENER**

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426/569, 658

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(57) **ABSTRACT**

The present invention relates to a coffee foaming sweetener that produces a foaming effect in coffee, milk, cafe late or cappuccino that does not require application of chemicals or gaseous elements other than the chemicals found in a ground coffee element or a sweetener element to produce the foaming effect. Furthermore, an espresso machine is not required to produce the foaming effect of this invention.

10 Claims, No Drawings